

## Fats Oil and Grease Variance Request

Date: \_\_\_\_\_

**Facility Information:**

Facility Name: \_\_\_\_\_

Facility Mailing Address: \_\_\_\_\_

Company Name: \_\_\_\_\_

Company Address: \_\_\_\_\_

Contact/Title: \_\_\_\_\_

Telephone: \_\_\_\_\_

*A variance is to provide specific exceptions to the Fats, Oils and Grease (FOG) ordinance for the City of Issaquah. The FOG variance is intended to give food handling facilities an avenue to provide substantial evidence to modify FOG grease interceptor requirements while still meeting the intent of the City FOG Control Ordinance. If the variance request is approved and modifications are granted, all other requirements of the FOG Ordinance, and any other requirements, remain in effect.*

*I understand that if a variance request is approved and substantial changes are later made in terms of food service (menu or production), seating capacity, or handling procedures, the variance may become void. I also understand that if this facility does not comply with all conditions of approval that may be made in granting this variance request or, if the City subsequently obtains evidence that excessive FOG is entering the sanitary sewer collection system from this facility or contributes to a sanitary sewer overflow, the variance may become void.*

*In completing this Variance Request, I certify under penalty of law that this document and all attachments were prepared under my direction or my supervision of qualified personnel. To the best of my knowledge, the information submitted herein is true, accurate, and complete. I am aware that there are significant penalties for submitting false information for knowing violations.*

*Signature of Authorized Representative / Title (if signature is not the "Contact" listed above)*

\_\_\_\_\_  
**Signature of Authorized Representative / Date**

## Fats Oil and Grease Variance Request

Check the box below that applies to your business.

☐ **Variance from Grease Interceptor Requirement Due to Installation Restrictions.** A grease trap may be utilized instead of a grease interceptor if it is demonstrated to satisfaction of the reviewer that the installation of a grease interceptor is physically impractical. For purposes of this determination, physically impractical shall include, but is not necessarily limited to the following conditions:

- 1) Lack of space available on the property, or
- 2) Topographical conditions such as adequate slope for gravity flow.

☐ **Variance from Grease Interceptor Requirement Due to Grease Generating Capabilities.**

*Option 1:* A grease trap, rather than a grease interceptor may be adequate if a facility can demonstrate that food preparation and service do not generate fats, oil, and grease in a quantity sufficient to require a grease interceptor due to menu, seating capacity, and number of meals served

*Option 2:* A grease trap or grease interceptor may not be required if a facility can demonstrate that food preparation and service do not generate fats, oil, and grease. For example, businesses with no food prep other than food warming, businesses serving beverages and ready to eat packaged, or unpackaged items.

☐ **Variance from Grease Interceptor Requirement to Allow Alternative Pretreatment Technology.** The food service establishment may justify that the alternative pretreatment technology is equivalent or better than a grease interceptor in controlling fats, oil, and grease discharge. Alternative pretreatment technology includes, but is not limited to, devices that are used to trap, separate, and hold grease from wastewater and prevent it from being discharged into the sanitary sewer collection system.

☐ **Variance from Grease Interceptor Pumping Frequency.** The pumping frequency determined in the City of Issaquah (IMC) may be decreased for a grease interceptor. The following conditions must be met in order to apply for a pumping frequency variance:

- 1) The interceptor continues to operate properly and be maintained at 25 percent (%) of its volume is occupied by accumulated grease and food waste
- 2) A no time can the discharge from the grease interceptor exceed 100 mg/L total oil and grease concentration, or visible oil sheen.
- 3) Submit 3 consecutive grease interceptor pump out reports with application.

☐ **Variance for Other. Please Attach Information.**

\_\_\_\_\_

**1. Written explanation for the need to vary from the City of Issaquah FOG Ordinance** *(Separate Letter may be attached)*

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\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**2. Food handling facility's hours of operation:**

Monday \_\_\_\_\_ Tuesday \_\_\_\_\_ Wednesday \_\_\_\_\_

Thursday \_\_\_\_\_ Friday \_\_\_\_\_ Saturday \_\_\_\_\_ Sunday \_\_\_\_\_

If seasonal, identify months of operation. \_\_\_\_\_

**3. Provide information on Grease Control Device(s):**

*(Attach additional sheet(s) if necessary):*

Location: \_\_\_\_\_

Size (Capacity): \_\_\_\_\_

Manufacturer: \_\_\_\_\_

Model #: \_\_\_\_\_

**4. Provide Pre-Treatment Alternative Information (If variance requested for this option):**

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**5. List all major equipment used for food preparation (i.e. grills, fryers, woks, etc. –include sizes/capacities if applicable).**

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**6. Total Seating Capacity:** \_\_\_\_\_

**7. Does your establishment ever utilize catering or off-site food preparation companies to provide meals?**

YES or NO (Circle)

**If Yes, are any of the kitchen sink fixtures used to wash soiled dishes?**

YES or NO (Circle)

**8. Provide an up-to-date copy of the indoor and outdoor plumbing plans including facility sewer connection, floor drains, grease removal equipment, sinks, restrooms, etc.**

**9. Submit a copy of the food service menu. (Breakfast, lunch, dinner, snacks, etc.)**

**10. Is all food served on paper plates? (Plates do not need to be washed.)**

YES or NO (Circle)

**11. List kitchen fixture locations, intended use, number of compartments**  
(i.e. Pre-rinse, 1-2-3-4 compartment wash sinks, prep sinks, dishwasher, garbage disposal, etc.)

Location	Intended Use (Ex. Wash, prep., prerinse)	# of Compartment (ex. 1, 2, 3, 4)
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**Reviewed by City of Issaquah:**

\_\_\_\_\_  
*Name/Title Date*

\_\_\_\_\_  
*Department*

Variance Request is: **Approved** ☐ **Denied** ☐ **Requires More**  
**information** ☐

If approved, the City of Issaquah allows the following specific exception(s) to the FOG Program.

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With the following conditions *(use additional pages if necessary)*:

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